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# THE LION HOTEL LUNCH CLUB

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TWO COURSES WITH TEA OR COFFEE - £15.00

THREE COURSES WITH TEA OR COFFEE - £18.00

Available Mon - Fri 12:00 - 15:00

## STARTERS

### SOUP OF THE DAY (V)

Our chef's creations inspired by seasonal ingredients & with sourdough bread  
(**GF Option Available**)

### POACHED EGG & BLACK PUDDING

Caramelised black pudding slices crowned with two poached eggs and paired with dressed salad

### PRAWN COCKTAIL

Juicy prawns tossed in a creamy marie rose sauce on a bed of gem lettuce & sprinkled with paprika,  
traditionally set with buttered brown bread. (**GF Option available**)

## MAINS

### FISH & CHIPS

Freshly battered white fish served with thick cut chips & a side of mushy peas

### SAUSAGE & MASH

Lincolnshire sausage atop creamy mashed potato with lashings of onion gravy  
(**Meat free option available**)

### BEETROOT TART (V)

A delicate tart filled with roasted beetroot, gently caramelised and served warm with new potatoes  
& side salad

### GAMMON & EGG (GF)

Succulent gammon topped with a fried egg, accompanied by thick cut chips & grilled pineapple

## DESSERTS

### APPLE CRUMBLE & CUSTARD (V)

Stewed apple slices spiced with warm cinnamon and topped with a crisp buttery crumble & served  
with custard

### SYRUP SPONGE PUDDING (V)

A light steamed sponge pudding enriched with golden syrup, topped with warm custard

### SUMMER BERRY PAVLOVA (V, GF)

A light crisp meringue with a soft centre, topped with whipped cream and a  
generous portion of berry compot & drizzled with raspberry coulis

REFILL TEA OR COFFEE JUST £1.50

If you have an allergy or intolerance  
please speak with a member of the team prior to ordering